

Title (en)  
LIQUID BREAD IMPROVING COMPOSITION

Title (de)  
FLÜSSIGES BROTVVERBESSERUNGSMITTEL

Title (fr)  
COMPOSITION LIQUIDE AMELIORANT LA PANIFICATION

Publication  
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Application  
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Abstract (en)  
[origin: WO0111974A1] The present invention provides a storage stable liquid bread improving composition comprising 30-70 wt.% of a vegetable triglyceride oil, 2.5-15 wt.% of fat and/or emulsifier, 0.05-5 wt.% of granulated enzyme particles whereby 70 % of the particles have a size of more than 50  $\mu$ m and 5-50 wt.% of other bread improving ingredients.

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